

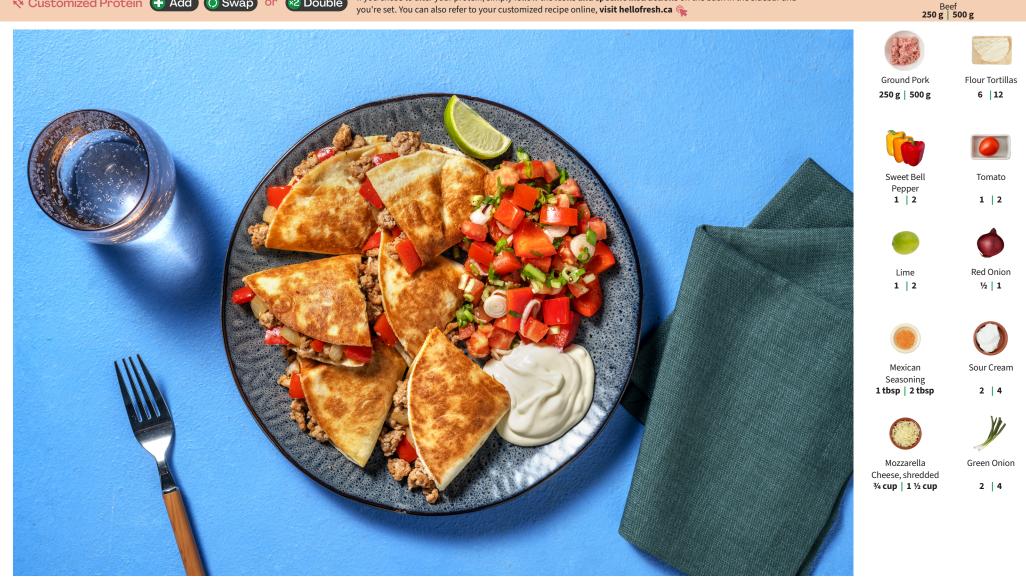
40 Minutes

★ Customized Protein + Add ○ Swap



Ground

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and or 😡 Double you're set. You can also refer to your customized recipe online, visit hellofresh.ca 💊



Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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56 g | 113 g Ingredient quantities

Pantry items | Sugar, pepper, oil, salt

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, small bowl, zester



Prep

- Before starting, wash and dry all produce.
- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice green onions.
- Peel, then cut **half the red onion** (whole onion for 4 ppl) into ¹/₄-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut tomato into 1/4-inch pieces.



Make salsa

- Add tomatoes, green onions, half the peppers, half the lime juice and ½ tbsp (1 tbsp) oil to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.



Make lime crema

- Add sour cream, ½ tsp (1 tsp) lime zest, 1 tsp (2 tsp) lime juice and ¼ tsp (½ tsp) sugar to a small bowl.
- Season with salt and pepper, then stir to combine.



If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Cook beef filling

🔇 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.



Cook pork filling

🔇 Swap | Ground Beef

- Heat a large non-stick pan over medium-high heat. When the pan is hot, add 1 tsp (2 tsp) oil, then pork, red onions and remaining peppers.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard **excess fat**.Add **Mexican Seasoning** to the pan. Cook, stirring often, until fragrant, 30 sec.
- Remove from heat, then transfer **pork filling** to a large bowl.
- Add cheese, then season with salt and pepper. Stir to combine.



Make quesadillas

- Carefully rinse and wipe the pan clean with paper towels.
- Arrange **tortillas** on a clean surface.
- Spread pork filling evenly over one side of each tortilla. Fold in half to enclose filling.
- Reheat the same pan (from step 4) over medium-high.
- When hot, add **3 quesadillas** to the dry pan.
- Cook until golden-brown, 1-2 min per side. Transfer to a plate.
- Reduce heat to medium and repeat with remaining quesadillas.



Finish and serve

- Cut **quesadillas** into wedges. Divide between plates.
- Serve lime crema and salsa alongside.
- Squeeze a lime wedge over top, if desired.

** Cook to a minimum internal temperature of 74°C/165°F.